6AKZ 167 PRODUCT DESCRIPTION SHEET

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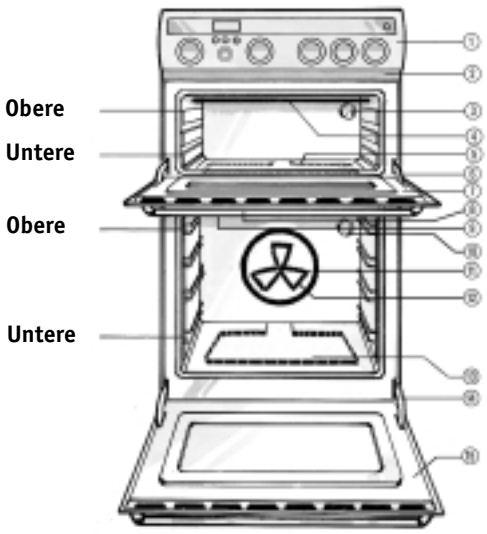


First-Last... shelf positions

1.Control panel
2.Top oven cooling fan* (not visible)
3.Top oven light
4.Top oven grill heating element
5.Top oven bottom heating element (not visible)
6.Top oven door hinges
7.Top oven door
8.Cooling fan (not visible)
9.Lower oven top heating element
10.Lower oven light
11.Lower oven round heating element
12.Lower oven fan
13.Lower oven bottom heating element (not visible)
14.Lower oven door hinges
15.Lower oven cool door

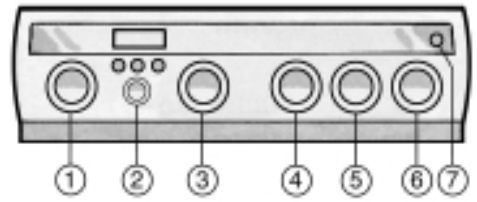
***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature.
After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.

ACCESSORIES

- Grid
- Fat pan
- Meat tray
- Pan set kit
- Roof shield
- Catalytic panels

LOWER OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature/level	Function description (see details in the user's manual)
0	OVEN OFF	-	-
	OVEN LIGHT	-	To switch on the oven light.
	MLTF (Heat Maintenance)	35C	To keep a constant temperature, either 35°C or 60°C.
	STATIC	200C	To cook food at one shelf level. Preheating.
	PASTRY (Static + Fan)	175C	To cook on two shelf levels, at the same temperature.
	GRILL	3	To grill small pieces of meat, toasts, etc.
	TURBOGRILL (Grill + Fan)	3	To grill large pieces of meat.
	FAN	160C	To cook on more than one shelf level, at the same temperature.
	TURBOFAN	160C	To cook: large fruitcakes, stuffed vegetables, timbales, poultry.
	PROGRAMME	P1	To bake pizza, bread, focaccia.



1. Lower oven selector knob: to choose the oven functions.
2. Lower oven button to select and confirm the different operations (operate by single presses only).
3. Lower oven knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures and the power levels (Function **P**).
4. Top oven grill knob
5. Top oven thermostat knob
6. Top oven functions selector knob
7. Top oven red thermostat knob

TOP OVEN FUNCTIONS TABLE

Function symbol	Function	Function description (see details in the user's manual)
0	OVEN OFF	-
	OVEN LIGHT	To switch on the oven light.
	BOTTOM HEATING	To use the last 10-15 minutes of cooking time.
	STATIC	To cook food at one shelf level. Preheating.
	DUAL VARIABLE GRILL	To grill meat, toasts, etc. Single grill position: for small quantities of food. Dual variable grill position: for large quantities of food.

STARTING THE TOP OVEN

- Turn the **functions selector knob** to the required symbol ( ). *The oven light switches on.*
- Turn the **thermostat knob** clockwise to the required temperature. *The red thermostat indicator light switches on.*

When the required temperature is reached the red thermostat indicator light switches off.

End of cooking cycle:

- Return the knobs to the OFF position **(0 - •)**.

To operate the single grill (left zone only)**:**

- Turn the **grill knob** to the required grilling power (**1 2 3 4**).

To operate the dual variable grill :

- Turn the **grill knob** to the required grilling power (**• 1 • 2 • 3 • 4**).

STARTING THE LOWER OVEN

When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "StOP".*

To start the oven:

- turn **knob 1** to **"0"**.
- press **button 2**. *The display shows "--:--".*

PRE-HEATING YOUR OVEN

Your Whirlpool oven has a special pre-heating programme to ensure a speedy heat up time.
To pre-heat your oven:
1. Select the **P1** feature on the functions selector knob.
2. Set the required temperature on the temperature selector knob.
3. The temperature is indicated by the lights at the top of the control panel.
4. When the lights are fully lit, the pre-set temperature has been achieved.
5. As a guide, the temperature you select will normally be achieved within 12 minutes.
6. Now select the function and set the time you require, then continue the cooking process.

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

LOWER OVEN FOOD COOKING TABLES

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	200	60 - 80
		X	2	190	70 - 90
		X	2	190	60 - 80
Roast (Veal, Pork, Beef) (kg. 1)		X	2	200	70 - 90
		-	2	190	60 - 80
		-	2	190	60 - 80
Chicken, Rabbit, Duck		X	2	200	70 - 80
		-	2	190	60 - 70
		-	2	190	70 - 80
Turkey (kg. 6) + level. 3 browning		X	1	200	160 - 180
		X	1	190	150 - 180
		X	1	190	150 - 180
Goose (2 Kg)		X	2	200	120 - 130
		X	2	190	100 - 120
		X	2	190	110 - 120
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		X	2	200	60 - 70
		-	2 - 3	190	65 - 75
		-	2 - 3	190	60 - 70
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod		X	2	200	45 - 55
		-	3	190	50 - 55
		X	2	190	45 - 55
VEGETABLES Stuffed peppers		X	2	200	50 - 60
		X	2	190	35 - 45
		-	2	180	55 - 60
		-	2	190	50 - 60
Stuffed tomatoes		X	2	200	50 - 55
		-	2	180	50 - 60
		-	2	190	35 - 45
Baked potatoes		X	2	200	40 - 50
		-	2	190	45 - 50
		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		X	2	200	35 - 45
		-	3	180	40 - 50
		-	2	190	40 - 50

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		X	2	160	30 - 40
		-	3	150	35 - 45
		-	3	160	30 - 40

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
Filled pies (with cheese)		-	2	180	90 - 95
		-	2	160	70 - 80
		-	2	170	90 - 95
Tarts		X	2	180	25 - 35
		-	3	180	45 - 50
		-	2	180	30 - 40
Apple strudel		X	2	200	40 - 45
		X	3	200	45 - 50
		-	2	180	45 - 50
Biscuits		X	2	180	20 - 30
		-	1 - 3	160	30 - 40
		-	2 - 4	180	25 - 35
Cream puffs		X	2 - 4	190	25 - 35
		X	1 - 3	180	40 - 50
		X	2 - 4	190	30 - 40
Savoury Pies		X	2	200	50 - 55
		X	3	180	55 - 60
		X	2	200	40 - 50
Lasagne		X	2	200	45 - 55
		-	2	190	45 - 55
		-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach		X	2	200	35 - 45
		-	2	180	45 - 50
		-	2	180	40 - 50
Meringues		X	2	90	120 - 180
		-	1 - 3	80	150 - 180
		-	2 - 4	100	120 - 150
Vol-au-vents		X	2	200	15 - 25
		X	1 - 3	190	25 - 30
		X	2 - 4	200	20 - 30
Soufflés		X	2	190	30 - 40
		-	2	180	55 - 65
		X	2	190	40 - 50

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Level (from the bottom)	Browning level	Cooking time (minutes)
Sirloin steaks		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	4	5	30 - 40
Pork chops		X	4	5	25 - 35
Fish		X	4	5	30 - 40
Chicken legs		X	4	5	35 - 40
Kebabs		X	4	5	30 - 35
Spare ribs		X	4	5	20 - 35
Chicken halves		X	3	5	45 - 50
Chicken halves		-	3	5	45 - 55
Whole chicken		-	3	5	60 - 70
Roast (pork, beef)		-	3	5	75 - 90
Duck		-	2	5	80 - 90
Leg of lamb		-	3	5	90 - 120
Roast beef		-	3	5	90 - 120
Baked potatoes		-	3	5	40 - 50
Swordfish cutlets		-	3	5	35 - 45

TOP OVEN FOOD COOKING TABLES

FOOD	Preheating (10 minutes)	Shelf (starting from bottom)	Temperature (°C)	Cooking Time (minutes approx.)
Chicken halves	X	1	200	55-65
Pork roast (1 kg)	X	1	170	100-110
Fish (1 kg)	X	1	170	40-55
Pizza	X	1 (fat pan only)	250	15-20

FOOD	Preheating (10 minutes)	Shelf (starting from bottom)	Power level °C	Cooking Time (minutes approx.)
4/6 Toasts	X	3	4	1-3

FOOD	Preheating (10 minutes)	Shelf (from the bottom)	Power level °C	Cooking Time (minutes approx.)
12 Toasts	X	3 Fat pan	4	1-3
Pork chops	X	1 Pan set kit	4	30-35
Spits	X	1 Pan set kit	4	35-40
Bacon rasher	X	2 Pan set kit	4	5-10
Sausages	X	2 Pan set kit	4	15-20